KING KOOKER®

OUTDOOR COOKERS WITH GAS SHUT-OFF TECHNOLOGY ASSEMBLY INSTRUCTIONS AND USE AND CARE MANUAL

MODEL/SERIAL # _____

THE INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE. KEEP THIS MANUAL FOR FUTURE REFERENCE.

METAL FUSION, INC.

712 St. George Avenue.

Jefferson, LA 70121

For Questions and Information

Call Us Toll Free at

1-800-783-3885

7:30 AM to 3:30 P.M. CST • Monday through Friday

(504) 736-0201

www.kingkooker.com

⚠WARNING

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

⚠ DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **If odor continues, keep away from the appliance and immediately call your Fire Department.**

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

⚠ DANGER

1. **Never operate this appliance unattended.**
2. **Never operate this appliance within 10 feet or 3.05 m of any other gas cylinder.**
3. **Never operate this appliance within 25 feet or 7.5 m of any flammable liquids.**
4. **Do not fill cooking vessel beyond maximum fill line.**
5. **When cooking with oil/grease, never allow the oil/grease to get hotter than 350˚F (177˚C). If the temperature exceeds 350˚F (177˚C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
6. **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 100˚F or 38˚C or less.**
7. **If a fire should occur, keep away from the appliance and immediately call your Fire Department. Do not attempt to extinguish an oil/grease fire with water.**

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

⚠WARNING

READ AND UNDERSTAND BEFORE USING THIS PRODUCT

(Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.)

1) **This is an ATTENDED appliance. Do NOT leave this appliance unattended while heating oil, grease or water, and cooking food. Monitor the appliance when hot after use [oil, grease or water above 100˚ F (38˚ C)]. Heated liquid can remain at scalding temperatures long after cooking has ended.**

2) **Keep children and pets away from the appliance at all times.**

3) **The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. Do NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.**

4) **This appliance is for OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.**

5) **Do not locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 feet from the sides, front and back of the appliance to ANY construction. Keep the area clear of any combustible material.**

6) **When cooking, the fryer/boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.**

7) **Keep the fuel supply hose away from any heated surfaces.**

8) **When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of thermometer. If the thermometer supplied with the fryer/boiler has been lost or damaged, a replacement thermometer specified by Metal Fusion, Inc. shall be obtained before using the appliance.**

9) **If the temperature exceeds 350˚F or 177˚C or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350˚F or 177˚C before relighting burner according to the instructions in this manual.**

10) **When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.**

11) **NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.**

12) **Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the fryer.**

13) **Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.**

14) **This appliance and pot, including handles and lids, gets dangerously hot in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.**

15) **Do NOT place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation. Never use a cooking vessel larger than the capacity and diameter speciified in this manual.**

16) **In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.**

17) **Do NOT move the appliance when in use. Allow the cooking vessel to cool to 100˚F or 38˚C before moving or storing.**

18) **Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.**

19) **See Use and Care section for LP Gas Cylinder Information. A 20 pound cylinder should be used with this cooker. The LP-gas supply cylinder used must have a protective collar and must be constructed and marked in accordance with the specifications for LP-gas cylinders fo the U. S. Department of Transportation (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.* Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full. For proper vapor withdrawal, the 20 lb. Cylinder should be used in the proper upright position. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.**

20) **This appliance is not intended for commercial use.**

21) **Use King Kooker® appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, *ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.***

⚠WARNING

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY AND DEATH.

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING YOUR KING KOOKER® PRODUCT

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METAL FUSION, INC.
LIMITED ONE-YEAR WARRANTY

WHAT THIS WARRANTY COVERS
This warranty covers all components of this outdoor cooker to be free from defects in materials and workmanship, with the exceptions stated below.

HOW LONG COVERAGE LASTS
This warranty runs for one year from the date of purchase. Please keep your receipt with this manual for future reference.

WHAT IS NOT COVERED
This warranty does not cover the following:

Incidental and Consequential Damages. This warranty does ***not*** cover incidental and consequential damages arising in any way out of the use of this outdoor cooker. The liability of Metal Fusion, Inc. is, in any event, limited to the amount of the original purchase price of this outdoor cooker, and remains in force only as long as the product remains in its original, as-built configuration. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Neglectful Operation. This warranty does ***not*** cover any loss or damage arising in any way due to the negligent operation of this outdoor cooker.

Altered, Repaired or Misused Equipment. This warranty does ***not*** cover any loss or damage arising in any way out of the use of this outdoor cooker when it has been altered, repaired by persons other than Metal Fusion, Inc., or when it has been abused or misused, or when it has been used other than in accordance with the manufacturer's operating instructions, including, without limitation, any damage to the consumer's pots because they were placed on a lit cooker while the pot is empty.

Other Assumed Responsibilities. Unless otherwise provided by law, this warranty does ***not*** cover any responsibility or liability arising in any way out of the use of this product where that responsibility or liability was purportedly assumed by any other person or agent.

Paint, Discoloration and Rust. This warranty does ***not*** cover the paint on the outdoor cooker, as in a normal use of the outdoor cooker, the paint will be burned off. Nor does this warranty cover discoloration or rust as these occurrences are part of the cooker's normal wear and tear.

WHAT METAL FUSION, INC. WILL DO
Metal Fusion, Inc. will repair or replace any outdoor cooker that proves to be defective in materials or workmanship. In the event repair is not possible or economically feasible, Metal Fusion, Inc. will replace your outdoor cooker with an identical or substantially equivalent outdoor cooker. Metal Fusion, Inc. will perform this service at no charge to you, except for the actual cost of shipping and handling the outdoor cooker or replacement parts.

HOW TO GET SERVICE
In the event you have a problem or malfunction with your outdoor cooker, simply call Metal Fusion, Inc. at (800) 783-3885.

HOW STATE LAW APPLIES
This warranty gives you specific rights, and you may have other rights which vary from state to state.

OWNER'S REGISTRATION

Dear Customer,

Thank you for purchasing a King Kooker®! Please take a moment to fill out your registration form and return it to us. We are always happy to hear suggestions and comments from our customers about our products. Completion of this registration allows us to contact you if the need arises. Please keep your receipt with your instruction manual. It will be necessary as a proof of purchase for us to help you if there is a problem with your cooker.

Name: _____

Address: _____

_____

_____

_____

Model# _____

Date of Purchase _____

Place of Purchase _____

Price Paid _____

Was this a gift _____ or did you _____ purchase it yourself?

_____

_____

Comments:

_____

_____

A SATISFIED CUSTOMER IS OUR MAIN GOAL. If you have any questions or problems, please call us at 1-800-783-3885 before returning the product to the point of purchase. Please have your receipt available when calling.

THANK YOU,
ENJOY YOUR COOKING EXPERIENCE.

TAPE HERE

FOLD

Place
Stamp
Here

METAL FUSION, INC.
712 St. George Avenue
Jefferson, LA 70121

FOLD

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING YOUR KING KOOKER® PRODUCT

INTRODUCTION

Your new King Kooker® Outdoor Cooker is equipped with the SmartFryer™ gas shut-off system. This system helps prevent the overheating of cooking oil and fires which could result, by stopping the gas flow to the appliance. The pot contains a high temperature probe that senses when the oil temperature is too high. The system then stops gas flow to the appliance.

To operate your new cooker, the pot must be properly placed and plugged into the burner system as per the assembly instructions in this manual.

The system will also stop gas flow in the event the flame blows out, preventing a dangerous build up of gas that could ignite.

⚠WARNING

The gas shut-off system is NOT a replacement for proper monitoring. Your cooker must always be attended while in use and monitored after use while still hot [100˚F (38˚ C)]. The oil in the pot can overheat quickly if left unattended. The thermometer supplied with this appliance must always be used to monitor the temperature of the cooking liquid.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

SECTION I
OUTDOOR COOKER ASSEMBLY

THE USE AND CARE MANUAL MUST BE READ AND UNDERSTOOD BEFORE USING THE APPLIANCE

(Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.)

Components

Before assembling, check that all cooker components are included in the shipping carton. Identify these cooker parts from the assembly drawing. Pot size may vary according to model. Check the list of accessories on your cooker box. The following parts are considered essential and should be included in your package regardless of model number.

Required Parts List:
1-Cooker stand
1-Burner/Gas Train Assembly (Burner, Hose and Regulator, Thermoelectric Valve, Thermocouple, Copper Tubing)
1-Deep Fry Thermometer
1-Pot with High Temperature Probe and Wire Harness Assembly

Remove burner assembly from packaging and inspect to ensure all components of the burner/gas train assembly are present and without damage. Use care during assembly not to damage any components. See **Figure 1** for detailed view of the burner/gas train assembly.

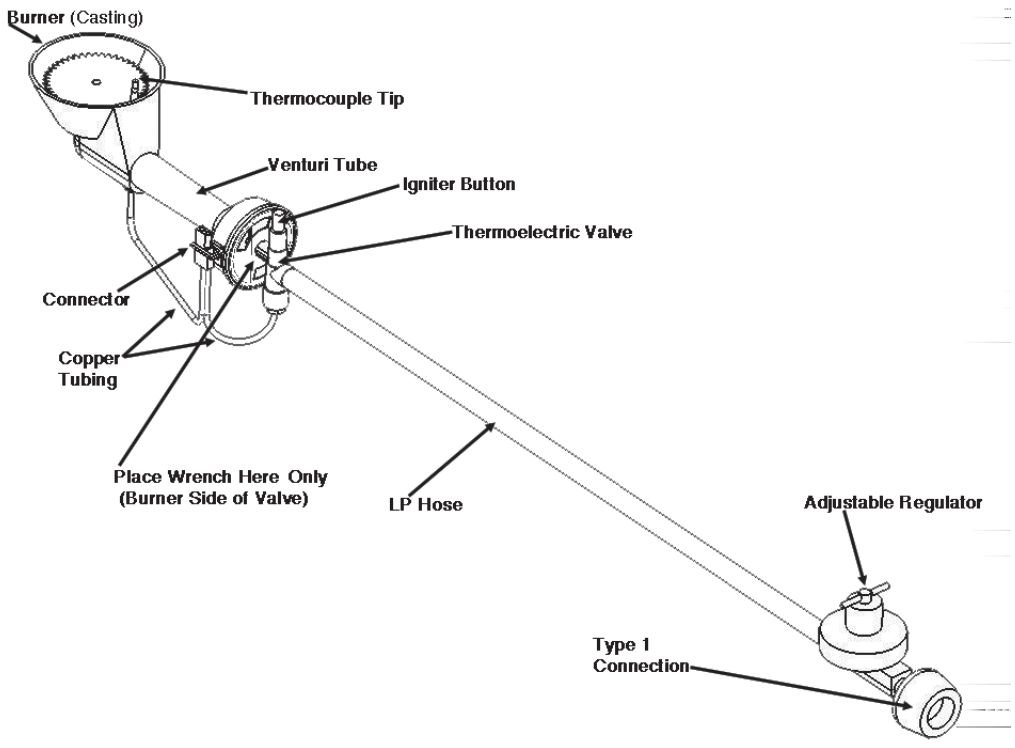


FIGURE 1

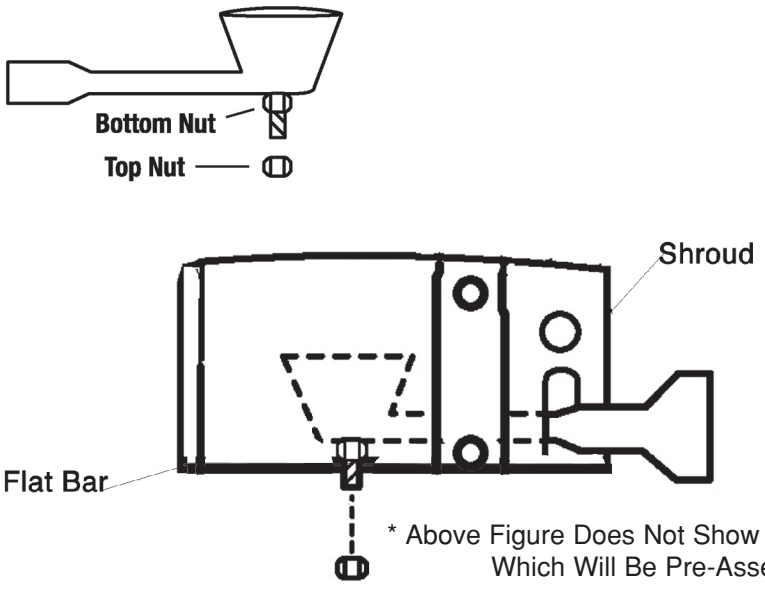
ASSEMBLY

Tools Required:

Torque Wrench or Adjustable Wrench, Leak Testing Solution and Phillips Head Screwdriver

1. Read assembly instructions, and understand sequence of assembly, before commencing to assemble your cooker.

2. The casting for your cooker must be installed into the unit as instructed below before use. The assembly of the casting is required to be done with the unit in an upside down position. After assembly the unit should be turned to an upright position for use.



* Above Figure Does Not Show Hose/Valve Assembly Which Will Be Pre-Assembled to the Casting

Installation of Casting:

a. Remove top nut from casting bolt. Leave bottom nut attached and tightened.
b. Flip cooker upside down. Insert casting with the bolt pointed up through the shroud opening.
c. Place the casting bolt through the hole on the flat bar.
d. Reinstall nut to casting bolt. Tighten.
e. Turn the unit upright. Check to see if the casting is pointing straight up and is sturdy.

3. Refer to **Figure 2** below for picture of a properly installed burner/gas train assembly.

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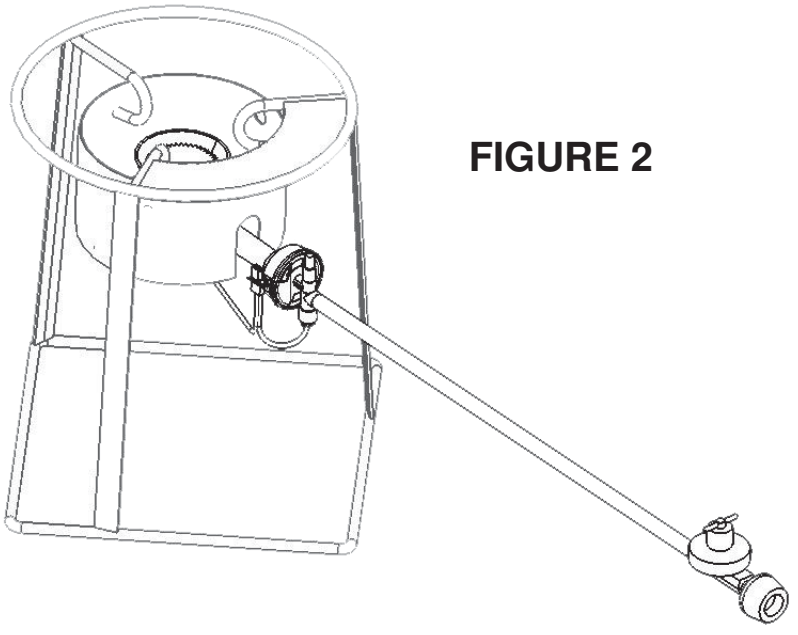


FIGURE 2

4. Place pot on cooker with wire harness assembly in line with the venturi tube. See **Figure 3**.

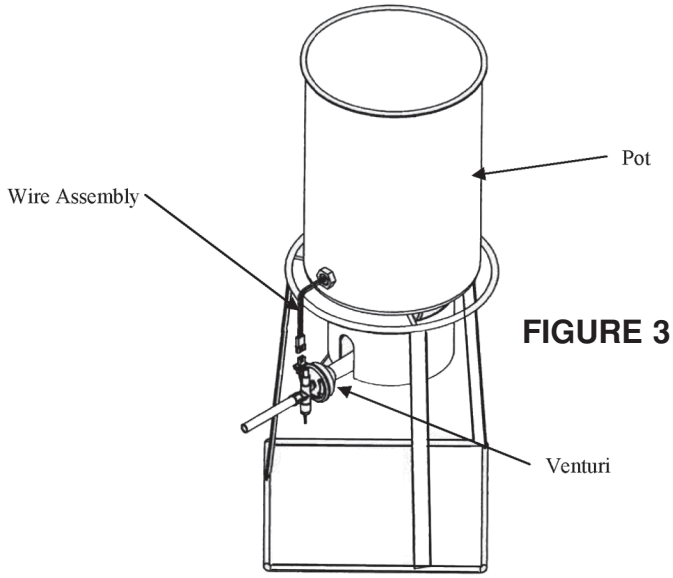


FIGURE 3

5. Attach pot connector to thermocouple connector as shown in **Figure 4**. These **must be attached** for the outdoor cooker to operate.

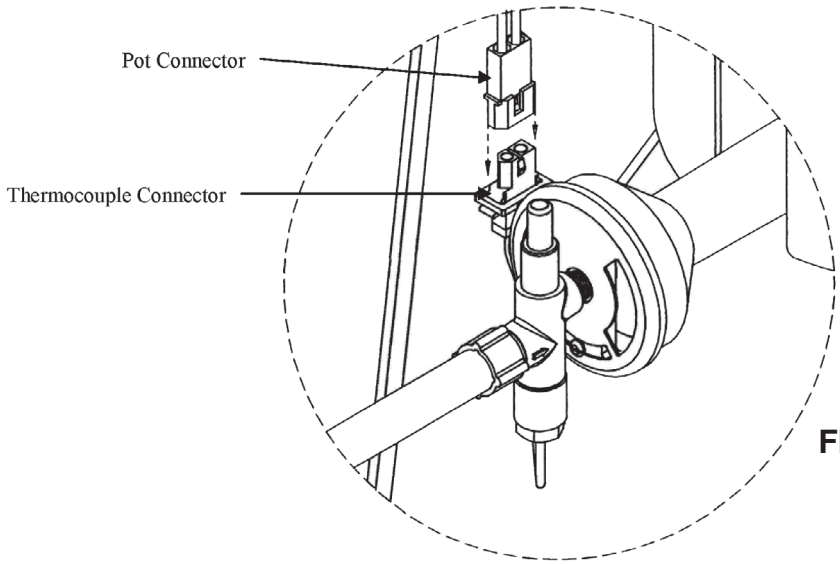


FIGURE 4

SECTION II

USE AND CARE

(Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeably to refer to the King Kooker® Outdoor Cooker.)

CONNECTION INSTRUCTIONS

1. Check that your 20 lb. LP gas cylinder is not over-filled. The maximum weight of a properly filled cylinder is approximately 38 lbs.

2. Verify that the cylinder valve has the proper connection for a Type 1 Connection.

3. Check that your hose assembly is set to not allow gas flow. If you have an adjustable regulator, turn the regulator control counterclockwise until it stops. This is the OFF position. If you have a non-adjustable regulator with manual valve(s), turn the manual valve(s) clockwise until it stops. This is the OFF position.

4. Attach the regulator to the cylinder valve by turning the Type 1 fitting clockwise. Hand tighten with the regulator positioned upright.

5. Perform the Leak Test:

LEAK TEST

Before lighting the appliance, a thorough leak test must be satisfactorily completed using a non-ammonia soapy water solution (50% non-ammonia soap and 50% water). This is to be applied with a small brush to all gas joints after the cylinder valve is opened (no more than 1/2 turn). If bubbles are seen, indicating a leak, turn off the cylinder and tighten the leaking connection until a further leak test shows no leaks.

If tightening the connection does not stop the leak, call Metal Fusion, Inc. (800) 783-3885, for assistance.

DO NOT USE UNTIL REPAIRS ARE MADE

6. Before lighting the cooker, check that the venturi tube is free of obstruction and that the orifice is properly threaded into the venturi tube as per instructions on pages 10-11. Both situations must be corrected if necessary before lighting to prevent flashback.

PLACEMENT INSTRUCTIONS

1. Appliance must be in open area with at least 10 feet of space on all sides. Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

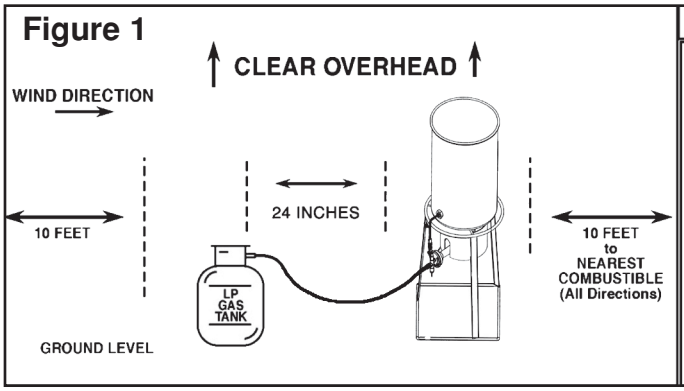
2. There must be no combustibles or roof overhead.

3. Keep 24 inches of space between the LP gas cylinder and the appliance as per Figure 1.

4. The LP gas cylinder and appliance must be located so that any wind is blowing the heat of the appliance away from the propane cylinder. This also helps fire prevention by blowing the flames of a grease fire away from the propane cylinder.

5. Center the pot over the burner on the cooker. Only use the pot supplied with your appliance.

Figure 1



⚠WARNING!

Keep twenty-four inches between the cylinder and the appliance.Placing the cylinder too close to the appliance could result in fire or explosion which could cause property damage,personal injury or death.

The hose connecting the appliance to the tank poses a trip hazard. Do not step over the hose or walk between the cylinder and appliance. Tripping could cause the appliance or cylinder to tip over, leading to fire or explosion which could cause property damage, personal injury or death.

LP GAS CYLINDER INFORMATION

King Kooker® Outdoor Cookers are manufactured for use with LP Gas Cylinders. Important Information to remember about LP Gas cylinders include:

1. Always read and follow the cylinder manufacturer's instructions.
2. Make sure that the gas cylinder is not overfilled. The maximum weight of a properly filled 20 lb. LP gas cylinder is approximately 38 lbs. Never fill the cylinder beyond 80% full.
3. Make sure that the cylinder valve has the proper connection for a Type 1 appliance fitting.
4. Do not store a spare LP gas cylinder under or near this appliance.
5. Disconnect the cylinder from the cooker for storage.
6. Store the cylinder out of the reach of children.
7. Do not use or store the cylinder in a building, garage or enclosed area.
8. Always use a 20 lb. cylinder in the proper upright position for the proper vapor withdrawal. It should also be stored and transported in the upright position.
9. The cylinder must have a protective collar to protect the cylinder valve.

⚠WARNING

ALWAYS READ AND FOLLOW THESE AND THE CYLINDER MANUFACTURER'S INSTRUCTIONS. FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

INSTRUCTIONS FOR USING A THERMOMETER

1. The gas shut-off system should stop the gas flow if the oil in the pot overheats. However, it is important to **always attend the appliance** and monitor the cooking liquid temperature **with** the deep fry thermometer provided with the appliance for successful and safe cooking.
2. Always use a deep fry thermometer when cooking with an outdoor cooker. Make sure to read and understand this entire instruction manual before operating the cooking appliance or using the thermometer.

3. Before each use of the appliance make sure that the thermometer is properly calibrated by placing the tip in a pot of boiling water. The thermometer should register within +/-20˚ of 212˚F or +/-10˚ of 100˚C. If the thermometer is miscalibrated, contact Metal Fusion, Inc. to obtain a replacement before using the appliance.
4. Hang the thermometer on the inside of the pot with the probe immersed in the cooking liquid. Never place a lid over a pot when monitoring the temperature of oil.
5. Once the fire has been lit monitor the temperature on the thermometer at all times. Water boils at 212˚F. The temperature of hot oil should never be allowed to exceed 350˚F.

   IMPORTANT: Oil can ignite at high temperatures. Most King Kooker® thermometers have a Red Zone above 350˚F to signify Danger. Never allow the temperature to exceed 350˚F. If the temperature goes above 350˚F immediately turn the burner and gas supply OFF and wait for the temperature to decrease to below 350˚F before relighting according to instructions in the manual. If at any point during the cooking process the oil begins to smoke, immediately turn the burner and gas supply OFF regardless of the reading on the thermometer. Allow time for the oil to cool, then contact Metal Fusion, Inc. for further instructions.
6. When the cooking is complete and the cooker has been turned off, allow the temperature of the oil to fall below 100˚F before moving the pot, cooking oil, or cooker.
7. Please call Metal Fusion, Inc. at (800) 783-3885 with any questions concerning the use or operation of the thermometer.

LIGHTING INSTRUCTIONS

⚠WARNING

THE COOKER MUST NOT BE LIT UNTIL THE PRECEDING PLACEMENT INSTRUCTIONS HAVE BEEN COMPLETELY FOLLOWED.

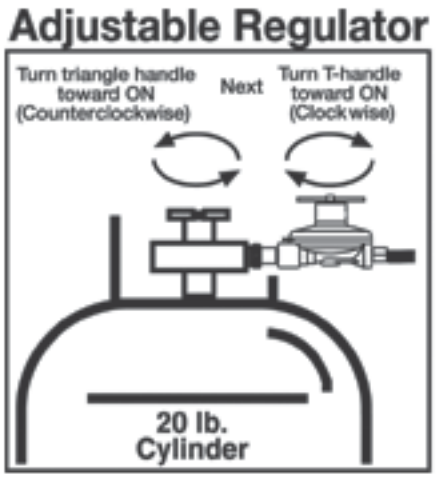
(ILLUSTRATIONS PAGE 16)

1. Check the appliance to make sure it is set up as per the illustration **(Figure 1)**.
2. Make certain that the regulator control is turned to OFF by turning it counterclockwise until it reaches the stop **(Figure 2)**.
3. Open cylinder control valve by turning it counterclockwise as per the diagram **(Figure 2)**.
4. Turn the regulator control toward the “ON” position. Press and hold down the valve igniter button to start the flow of gas as per **Figure 3**. Insert a multi-purpose lighter through the hole in the shroud as per **Figure 4**, or use a paperbook match as per **Figure 5**. Turning the regulator control clockwise increases the gas pressure to the burner and hence the flame size. See **Figure 2**.
   Continue to press down on the igniter button upon ignition for approximately 10 to 20 seconds and then release the igniter button. The burner should remain lit. If ignition does not continue (flame goes out) or fails to ignite, wait 5 minutes then repeat lighting procedure. If burner still does not remain lit, check connectors and try again. If burner can not be successfully lit call Metal Fusion, Inc. at (800)783-3885 (7:30AM to 3:30PM CST, Mon.-Fri.) for assistance.
5. Check that the flame is blue and that the flames are emitted from every port in the casting. If not, rotate the air shutter position until there is a blue flame. Opening the shutter too much will cause the flame to “Lift” off the burner **(Figure 6)**.
   If there is a yellow flame, or if some ports have no flame, this indicates there may be an obstruction in the venturi tube or ports. Check the Maintenance Instructions on pages 18-19 for more information regarding a yellow flame.

⚠WARNING

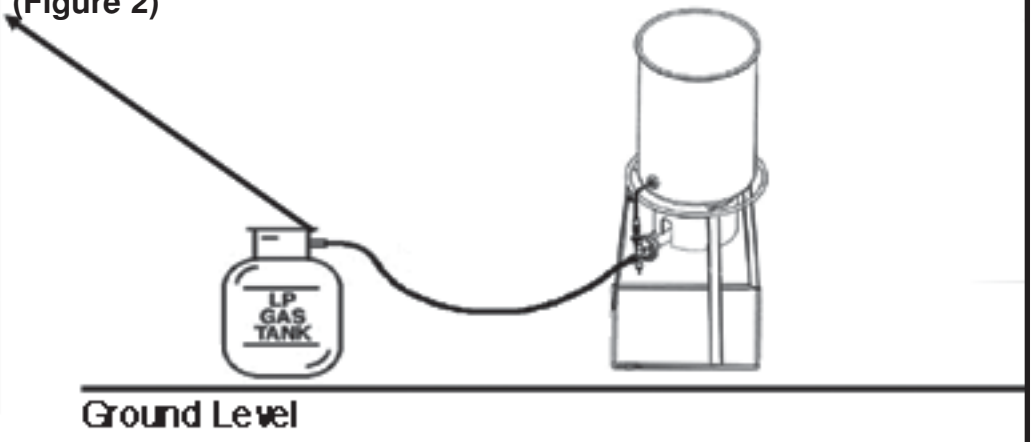
NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING.

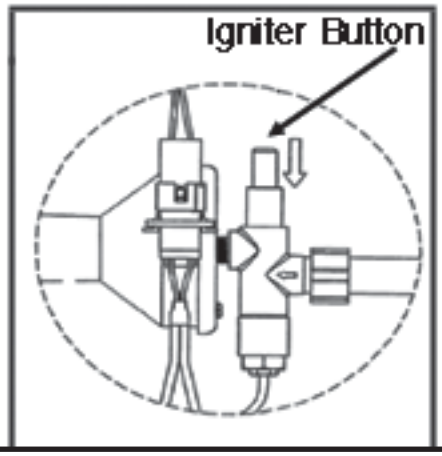
FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.



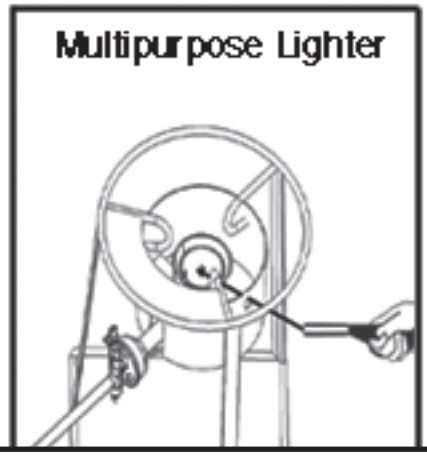
(Figure 1)

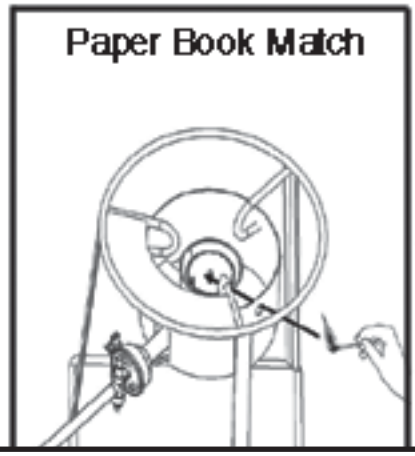
(Figure 2)



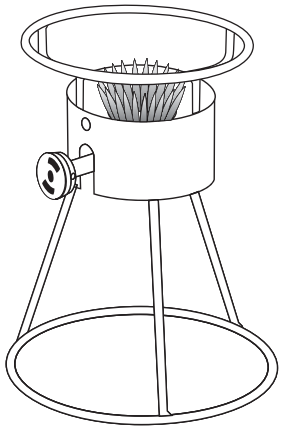


(Figure 3)





(Figure 4) — (Pots Not Pictured) — (Figure 5)



(Figure 6)

*** Model May Vary from Picture**

⚠WARNING

NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

SPECIAL PRECAUTIONS FOR USING OUTDOOR COOKERS FOR DEEP FRYING

1. Always use a deep fry thermometer when frying and refer to the Instructions for Using a Thermometer, pages 14-15.
2. Never cover the pot when cooking with oil.
3. Never fill a pot beyond the maximum fill line. If the pot being used does not have a maximum fill line, follow these instructions to determine the amount of cooking oil to be used:
    a. Place the food product in or on the holder.
    b. Place the food product and holder into the empty vessel.
    c. Fill the vessel with water just until the food product is completely submerged. There must be a minimum of 3 inches between the water level and top of the vessel.
    d. Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.
    e. Remove the water and completely dry the vessel and the food product.
    f. This is the amount of cooking oil the vessel is to be filled with to cook the food product.
4. Fill the pot with oil to at least the minimum fill line. If no minimum fill line is present, a minimum level of 3 1/2" of oil is required for use.
5. Always thaw and dry food completely before placing it into hot oil. Frozen or wet food may cause oil or grease to overflow.
6. Never put an empty pot over an open flame.
7. If deep frying a turkey refer to special Deep Fried Turkey Instructions, pages 20-21.
8. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
9. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Immediately call your Fire Department. In some cases, a Type BC or Type ABC may, in some circumstances, contain the fire.

OVERHEAT PROTECTION

In the event the oil in your pot is overheated, the gas shut-off system will stop the flow of gas to the burner and will extinguish the flame. **CAUTION: THE THERMOELECTRIC IGNITER BUTTON WILL BECOME HOT DURING COOKING PROCESS. The thermoelectric valve igniter button and oil in the pot must be allowed to cool before attempting to relight.** Allow the temperature to drop to at least 350˚ F before re-lighting. If you relight the burner immediately after the system shuts down, the burner will not stay lit when the igniter button is released.

If you were monitoring the temperature of the cooking liquid with your deep fry thermometer and the gas shut-off system extinguished the flame, please review "Instructions for Using a Thermometer" on pages 14-15 and check that the thermometer is operating properly.

FLAME OUT PROTECTION

In the event that wind or low pressure were to cause the flame to blow out, the gas shut-off system will stop gas flow. If this occurs, re-light the outdoor cooker per normal lighting instructions.

TURNING OFF AND STORING THE COOKER AFTER USE

1. After completion of cooking turn the regulator and cylinder valve to the “OFF” position. Depress igniter button on thermoelectric valve to relieve pressure in the gas train assembly. **Check to make sure there is no flame and all valves are off.** Monitor the cooker until it has cooled completely.
2. Prior to removing the pot from the stand, unplug connectors attaching the wire assembly of the pot to the burner assembly. No other components of the gas shut-off system should be disconnected or removed for storage or transport.

⚠WARNING

IF CONNECTORS ARE NOT DISCONNECTED, THE POT OR STAND COULD TIP UPON REMOVAL RESULTING IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

3. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank.
4. The cylinder must be stored out of the reach of children at all times. Do not use or store cylinder in a building, garage or enclosed area. Read and follow cylinder manufacturer’s instructions.
5. Storage of the cooker indoors is permissable only if the cylinder is disconnected and removed from the cooker. Use caution when handling cooker. Avoid abuse to thermoelectric valve and thermocouple (copper wire). When in storage use care not to place anything on top of or against thermoelectric valve and thermocouple. Keep entire unit in area to avoid insects and contamination that can clog the venturi tube and connectors.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

MAINTENANCE OF OUTDOOR COOKERS AND ACCESSORIES

1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker inspect and remove any combustible items.
2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with ten feet of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.
3. Before each use of the appliance check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.
4. Follow all Lighting Instructions in the Use and Care Manual each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube.
   If there is any obstruction or a yellow flame, and the air shutter adjustment has not solved the problem, turn off the cooker and allow time for it to cool. Detach thermocouple nut from the bottom of the thermoelectric valve. Detach thermoelectric valve from the venturi tube of the burner using an adjustable wrench. Remove the air shutter using a phillips head screwdriver. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Reattach the air shutter to the venturi tube using the phillips head screwdriver. Reattach thermoelectric valve to casting using an adjustable wrench. Reattach thermocouple nut to the bottom of the thermoelectric valve. Light the cooker per the instructions in this manual. If this does not resolve the problem, please call Metal Fusion, Inc. at (800) 783-3885.

5. Always use the gas shut-off system supplied with the appliance. Before each use of the appliance check the LP hose for evidence of abrasion, wear, cuts or leaks. Only the LP hose/regulator assembly specified by Metal Fusion, Inc. as part of the burner/gas train assembly should be used with the appliance. Visually inspect all components of the burner/gas train assembly (see **Figure 1**, page 10) and the pot's wire assembly for any visible damage. Check the connectors for debris or contamination prior to reattachment.
6. For purchase of any replacement parts which may have become damaged or lost, please contact Metal Fusion, Inc. at (800) 783-3885.
7. Avoid abuse to the product in transport and storage. Do not pull on wires or handle pot with wires. Do not hit or pull on valve or thermocouple. Do not sit anything on valve or thermocouple. Avoid dropping stand or pot. Do not pull unit using regulator/hose. Secure regulator to stand using wire hook when not in use.
8. Cleaning of the appliance:
   Cooker Stand and Burner/Gas Train Assembly: If neccessary, remove any oil or liquid which has spilled onto the unit during cooking with mild soapy water on a rag and towel dry. Do not immerse the burner/gas train assembly components into water as this will cause rust. Do not clean stand or components with chemical cleaner. Do not attempt to remove or disassemble gas shut-off components from unit.
   Thermometer: Clean after each use with mild soapy water and towel dry.
   Pots: Clean after each use according to the directions below.

TIPS FOR CARING FOR POTS

It is <u>not</u> necessary to season aluminum or stainless pots before cooking with them. Wash with a liquid dish washing detergent and towel dry. After cooking, wash pots in hot, sudsy detergent. Do not submerge or remove wire assembly. If grease or black soot has cooked to the outside of the pot while cooking with your outdoor cooker, scrub the outside of the pot with a steel wool scouring pad.

<u>DO NOT</u> SPRAY OVEN CLEANER OR ANY CHEMICAL CLEANER ON POTS TO REMOVE GREASE OR SOOT. OVEN/CHEMICAL CLEANERS WILL CAUSE THE FINISH TO BECOME DULL OR CAUSE DAMAGE TO WIRE ASSEMBLY.

If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and steel wool to loosen the food.

If hard water causes darkening or the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes.

NEVER PLACE AN EMPTY POT ON A LIT COOKER. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water. Rinse and dry thoroughly.

<u>DO NOT</u> REMOVE TEMPERATURE PROBE OR WIRE ASSEMBLY WHILE ATTEMPTING TO CLEAN THE POT. ALWAYS FOLLOW THE ABOVE INSTRUCTIONS TO PROPERLY CLEAN AND MAINTAIN YOUR POT'S PERFORMANCE AND APPEARANCE.

DAMAGE TO THE COOKER UNIT OR POT CAUSED BY FAILURE TO FOLLOW MAINTENANCE INSTRUCTIONS IS NOT COVERED BY THE WARRANTY.

SECTION III
COOKING SPECIALTIES

DEEP FRIED TURKEY INSTRUCTIONS

The following warnings and directions apply specifically to Turkey Cooker Package use. If you have purchased a King Kooker® Turkey Package, read all the following warnings and directions before using your cooker.

⚠WARNING

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING THE PRODUCT

1. Use the products only outdoors, and only on a level, stable, noncombustible surface such as brick, concrete, or dirt. **NOT SUITABLE** are surfaces such as wood, asphalt, or plastic which may burn, blister or melt. Keep clear from all combustible materials.

2. **DO NOT** use under any overhangs or roofs, and keep a minimum clearance of 10 ft. on all sides of the cooker.

3. **DO NOT** leave unattended while cooker is in use and monitor while still hot *(above 100˚F).*

4. COOKING WITH OIL IS NOT SIMILAR TO ANY OTHER COOKER METHOD. Cooking oil is very combustible at high temperatures, and special precautions must be taken to avoid a dangerous grease fire.

5. When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire do not attempt to extinguish with water. Immediately call the Fire Department. A type BC or ABC fire extinguisher may, in some circumstances contain the fire.

6. **NEVER** overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels, (page 17).

7. Failure to completely thaw and dry food may cause oil or grease to overflow. When frying with oil or grease, all food products must be completely thawed and towel dried to remove excess water. Follow all instructions in this manual for frying foods.

8. When lowering and raising the turkey, always wear protective mitts and use extreme caution not to splash hot oil. Make sure the burner is off before lifting the turkey rack or before lifting the basket to drain.

9. Follow all instructions for using your outdoor cooker. Check all cooker fittings for leaks before each use.

10. Never allow grease temperature to exceed 350˚F (177˚C).

⚠WARNING

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN FIRE, BURN HAZARD OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY AND DEATH.

⚠WARNING

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN FIRE, BURN HAZARD OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY AND DEATH.

READ ALL INSTRUCTIONS BEFORE USING THE PRODUCT!

DIRECTIONS FOR FRYING TURKEYS

1. The pot supplied with your appliance is marked with fill lines. Fill oil to the appropriate line for the size of the turkey being cooked. Never overfill cooking vessel.

2. Light the cooker as per the instruction manual. Never allow temperature of oil to exceed 350˚F. **Always** use a deep fry thermometer to monitor the temperature of the oil. **Never leave the cooker unattended!**

3. Thaw and towel dry the turkey completely. Coat the turkey inside and out with King Kooker® Cajun Seasoning. Inject with marinade if desired. See the following page for injecting tips.

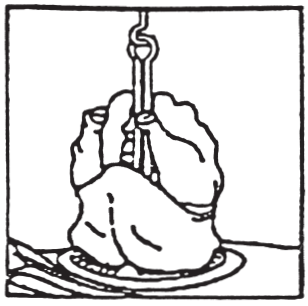
4. Place the turkey on the frying rack with the legs up. **(Figure #1)**

5. Wearing mitts for protection and using the lifting hook or basket, lower the turkey into the 350˚ F oil very slowly. Be careful not to splash hot oil. **(Figure #2)**

6. Cook turkey at 350˚ F for 3 1/2 minutes per pound. When the planned cooking time has passed and it is time to check for doneness, turn the gas to the burner completely off. **(Figure #3)**

7. Make sure the burner is off before lifting the turkey to drain. Using mitts and lifting hook/basket again, **slowly** lift turkey from the pot. Allow the turkey to drain. Slice at the thigh joint. If the thigh appears to be well cooked, the turkey is ready. Allow the turkey to cool before slicing.

(1)



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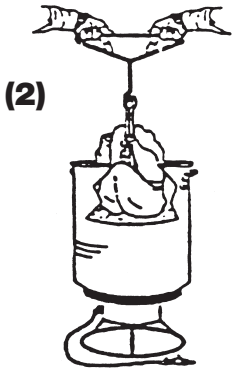

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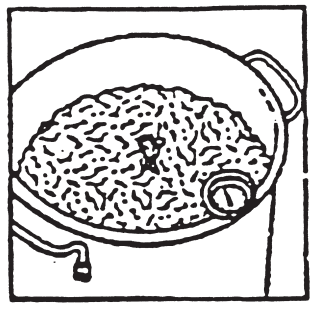


INFORMATION REGARDING COOKING OIL

In our instructions we suggest peanut oil for deep frying. While this is an excellent choice, any good liquid vegetable oil may be substituted.

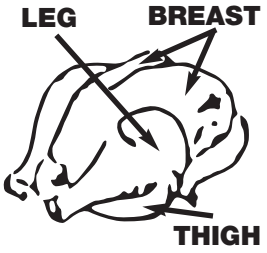
SUGGESTIONS FOR KEEPING USED COOKING OIL:

After initial use, let the oil cool. While slightly warm, filter out particles before storing in original container or similar sturdy plastic or glass container. Never pour hot oil into a container. This can be accomplished by using filter paper (coffee filters) or a clean cloth (dishtowel). For best results store oil in a cool place. It can be reused within 30 days. Discard after second use or when the flavor of reheated oil becomes objectionable to taste.
Helpful Hint: Try frying a batch of french fried potatoes after frying your turkey, chicken or fish. This aids in improving the flavor of the oil for the next use.

INJECTING TECHNIQUES FOR TURKEY, CHICKEN AND ROAST

IMPORTANT:
BEFORE INJECTING, POUR MARINADE INTO A SEPARATE CONTAINER TO KEEP FROM CONTAMINATING MARINADE.

CHICKEN



BAKED

1. Remove giblets and rinse chicken with warm water, drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the indicated points, (breast, thigh, leg). Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of chicken generously with King Kooker® Cajun Seasoning, rubbing in well.
5. Bake in conventional method.

DEEP FRIED

1. Follow steps 1-4.
5. **CAUTION:** Make sure cavity of chicken is drained of water before deep frying. Deep fry whole chicken 7 minutes per pound at 350˚F.

GRILLED

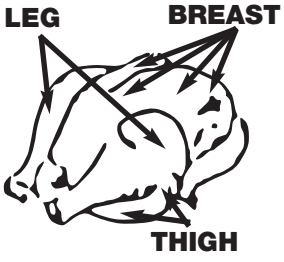
1. Cut whole chicken into halves and rinse with warm water.
2. Follow steps 2-4 (DO NOT inject marinade before cutting chicken into halves.)
5. Place chicken on hot grill, turning several times during grilling.

BEEF, PORK & GAME

BAKED

1. Fill Injector with desired amount of marinade.
2. Inject marinade 1 to 2 inches apart. Inject marinade slowly while pulling needle out of meat. This gives even distribution of seasoning.
3. Pour marinade generously over the roast.
4. Cook in oven until desired temperature is reached.

TURKEY



BAKED OR FRIED

1. Remove giblets, neck, any wires or packaging materials, and pop up timer. Rinse turkey with warm water and drain cavity completely.
2. Fill Injector with desired amount of marinade.
3. Inject FULL amounts of marinade (approximately 1 oz.) at the indicated points (breast, thigh, leg). Inject marinade slowly while pulling needle out of meat. (For best results, insert needle at different angles through the same hole when injecting marinade.)
4. Sprinkle outside of turkey generously with King Kooker® Cajun Seasoning, rubbing in well.
5. CAUTION: Make sure cavity of turkey is drained of water before deep frying. Deep fry turkey about 3 1/2 minutes per pound at 350˚F or bake in conventional method.

CLEANING AND STORAGE

USE SOAP AND WATER TO CLEAN INJECTOR AND ALLOW TO DRY. USE VEGETABLE OIL TO LIGHTLY COAT PLUNGER OF INJECTOR. THIS ALLOWS PLUNGER TO MOVE FREELY IN THE BARREL OF THE INJECTOR.

SECTION IV RECIPES

from
The King of Outdoor Cooking™

Boiled Seafood

The King Kooker® Way!

For a 60 to 100 quart pot, fill 1/2 full of water. Add 4 to 6, 16 ounce King Kooker® Crab Boil (complete, nothing to add). Bring water to a rolling boil. Add seafood. Gently stir. Cover the pot and return to boil. Boiling times: Shrimp - 2 minutes; Crawfish - 5 minutes; Crabs - 5 minutes. Cut off the fire. Gently stir the seafood again and let it soak. Add one 8 ounce King Kooker® Crab Boil. Soaking time: Shrimp - 5 to 10 minutes; Crawfish and Crabs - 15 to 30 minutes.

Seafoods tend to float on the surface while soaking. On the surface they do not thoroughly absorb the seasoning. Add the equivalent of four trays of ice to the pot, allowing it to float on the surface of the liquid. This sudden change of temperature causes the seafood to sink and to draw in the great flavor of “King Kooker® Seasoning”.

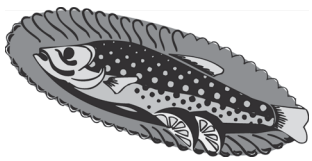
A Little Extra

To complement your seafood, try including a few pounds of creamer potatoes, a dozen ears of corn, a pound of fresh mushrooms, five or six cloves of garlic, fresh peeled onions, hot dogs, smoked sausage or andouille sausage.

Hint: Allow potatoes extra cooking time by adding them to the boiling seasoned water 5 to 10 minutes before adding the seafood.

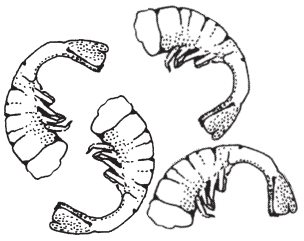
Blackened Fish

Heat a cast iron skillet for at least ten minutes on your King Kooker®. Allow the skillet to get almost white hot -- hot enough to see the “flame circle” in the center of the skillet. This recipe produces lots of smoke.



Fish fillets should be 1/2” thick for best results. Dip fillets in melted butter or margarine and shake King Kooker® Blackened Redfish Seasoning on both sides of fillets. Drop into the skillet and cook for 45 seconds on each side. Serve piping hot.

Barbecue Shrimp



Ingredients: 2 lbs. large shrimp, 1 stick butter or margarine, 4 tablespoons King Kooker® Blackened Redfish Seasoning.

Melt butter over medium heat in a pot large enough to hold all ingredients. Add seasonings and shrimp. Cover the pot and cook for 10 minutes. Stir occasionally. Shrimp are ready when they are a pretty pink color.

King Kooker® Beans

Ingredients: 2 - 64 oz. cans of Pork & Beans, 2 - large white finely chopped onions, 1 bell pepper finely chopped, 1 - bunch of shallots finely chopped, 1/2 bunch of celery finely chopped, 1 lb. ground meat, 1 lb. sliced bacon, 1 lb. light brown sugar, 1 -8 oz. bottle of honey, 1 - King Kooker® Gourmet Barbecue Sauce, 3 oz. King Kooker® Cajun Seasoning, Olive Oil for sauteing seasonings, King Kooker® 12 Quart Cast Iron Dutch Oven.

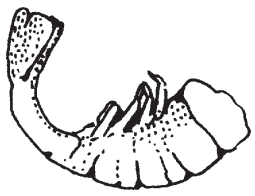
Directions: Brown off the ground meat. Drain off and dispose of the fat. Set aside the ground meat. Cut the bacon into thirds. Fry the bacon. Drain off and dispose of the fat. Set aside the bacon. Pour a few ounces of olive oil into a King Kooker® 12 Quart Cast Iron Dutch Oven. Place the onion, bell pepper, shallots and celery into the olive oil. Saute until the onions are clear. Add all remaining ingredients, including meat and bacon. Stir, cover and cook for sixty minutes over low heat. Stir often during cooking to prevent sticking.

King Kooker® 12 Qt. Dutch Oven Jambalaya

Ingredients: 2 cans chicken broth, Tabasco, minced garlic, 4 oz. Kitchen Bouquet, 2 cans sliced mushrooms, 2 onions finely cut, 2 bell peppers finely cut, 2 lbs. smoked sausage, 1 lb. hot sausage or andouille, 8 small bags (8 oz.) jambalaya mix, 1 lb. bacon, water.

Fry off 1 lb. bacon (cubed) in small amount of cooking oil, then remove. Brown all meat, then remove. Place onions and bell peppers into pot and cook until soft. Put all meat back in except bacon. Add chicken broth, mushrooms, Kitchen Bouquet (4 oz. bottle), minced garlic (3 to 4 tbsp.), and Tabasco Hot Sauce (6 tbsp.) Add enough water to fill 3/4 of pot and bring to slow boil. Add 8 bags jambalaya mix. Bring back to slow boil. Boil 5 minutes. Stir occasionally to prevent rice from sticking. Turn fire off, cover, and let stand 20 to 25 minutes. Makes approximately 32 servings.

Fried Seafood



Wash and drain seafood. Remove any excess moisture, this will reduce splashing and popping in hot oil. Thoroughly coat seafood with King Kooker® Seasoned Fish Fry. Place in oil or shortening at 325 - 350˚ F and cook until golden brown on all sides. Heavier breading may be obtained by dipping seafood in a mixture of egg and milk before coating with seasoned fish fry.

Deep Fried Turkey

Ingredients: 1 Turkey, 1 King Kooker® aluminum pot and basket or lifting rack, deep fry thermometer, King Kooker® Cajun Seasoning, King Kooker® Injectable Marinade, marinade injector, peanut oil (enough to cover turkey).

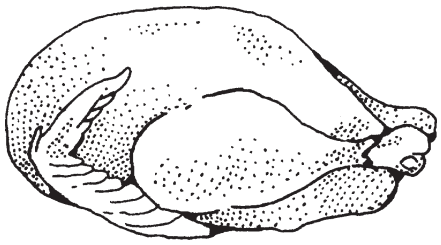
The turkey should be clean and dry, inside and out. Inject the turkey with King Kooker® Injectable Marinade as per the instructions on the bottle. Cover the carcass inside and out with King Kooker® Cajun Seasoning. Pour peanut oil into pot and make sure there is enough oil to cover the turkey, but not enough to overflow when the bird is immersed. Light your King Kooker® and heat the oil to 350˚ F. When the oil is hot enough, place the turkey into the basket, or on the rack, and slowly lower into the hot oil. Be careful not to splash the hot oil.

Fry for about 3-1/2 minutes per pound of the turkey. When the calculated time has passed, check the thigh joint. If it appears to be well cooked, the turkey is ready.

Deep Fried Turkey Breast

Prepare the turkey and oil as per the directions for Deep Fried Turkey above. Deep Fry the Turkey Breast for 5 minutes per pound at 350˚F. When the calculated time for cooking has past, turn off the flame, remove the Turkey Breast from the oil and check for doneness by slicing through the breast.

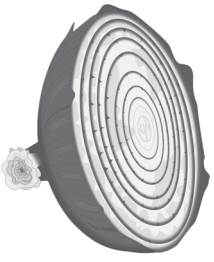
Fried Chicken



Ingredients: Chicken, oil, milk, eggs, King Kooker® Seasoned Fish Fry, skillet or aluminum pot.

Cut, wash and drain chicken. Dip chicken into a mixture of beaten egg and milk. Coat with King Kooker® Fish Fry. Heat oil to 350˚ F. Place chicken into oil and cook until done. Cooking outdoors with a large skillet allows for larger quantities to be prepared in less time.

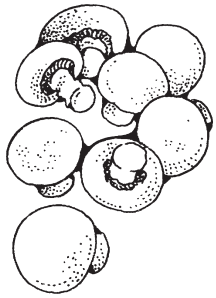
Fried Onion Rings



Ingredients: Colossal onions (if available), 2 beaten eggs, 1/2 cup milk, flour, King Kooker® Seasoned Fish Fry.

Cut onions into rings, wash and drain. Blend eggs and milk in a bowl for dipping. Dip each onion ring into egg and milk mixture, then into flour. Dip onion ring again in the egg and milk mixture, then coat with King Kooker® Seasoned Fish Fry.

Heat oil to 350˚F. Drop onion rings one at a time into the heated oil. When the rings float to the top, remove from oil. Serve warm.



Fried Mushrooms

Ingredients: Mushrooms, water, oil, King Kooker® Seasoned Fish Fry.

Slice mushrooms 1/8” thick and submerge in water to wet the slices. Coat slices thoroughly with King Kooker® Seasoned Fish Fry. Heat oil to 350˚ F. Place the mushroom slices into heated oil. When the mushroom slices float to the top, remove from oil. Serve warm.

Deep Fried Boston Butt

Ingredients: 5 lb. Boston Butt Roast, thawed, rinsed and dried, King Kooker® Marinade of Choice, King Kooker® Cajun Seasoning, cooking oil.

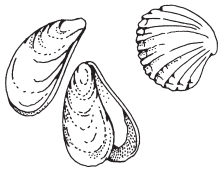
Inject the thawed roast with the marinade of choice. Refer to the injecting directions, page 22, for information about injecting. Sprinkle King Kooker® Cajun Seasoning on the outside of the roast as desired. Heat the cooking oil to 350˚ and immerse the roast in the oil. Allow the roast to cook for approximately 8 1/2 minutes per pound. When the calculated time has past, turn off the cooker. Remove the roast carefully from the oil. Check for doneness by immediately inserting a meat thermometer into the center of roast. Pork should reach a temperature of 170˚ F or 77˚ C to be done. Check also by slicing and examining meat. If the roast is not completely cooked, restart the cooker, raise the temperature of the oil to 350˚ F, and immerse the roast once again into the oil for additional cooking time. When done, turn off the cooker, remove from the oil and drain. Cool, slice and serve.

King Kooker® Wings

Ingredients: 3-5 lb. thawed and dried wings, King Kooker® Cajun Seasoning, cooking oil, approximately 1 gallon will half fill our KK2 Fry Pan, King Kooker® Wing Sauce of flavor of choice.

Heat the cooking oil to 325˚ F. Coat the wings with King Kooker® Cajun Seasoning. Place some of the wings carefully into the heated cooking oil. Cook until the wings float and appear done. Remove the batch from the grease carefully with a skimmer long enough to keep hands away from hot oil. Check a wing for doneness. If done, add a few more wings to cook the next batch. Always monitor the temperature of the oil to keep it at 325˚. After removing the wings from the oil, dip them into the King Kooker® Wing Sauce of choice. Varieties include: Spicy, Jalapeno, Habanero and Cayenne/Garlic.

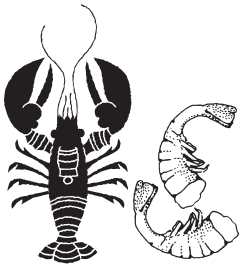
Steamed Clams or Mussels



Clean clams thoroughly in cold water, scrubbing with a brush. Discard any that float. Place clams on steamer plate in basket. Pour enough water into pot to come up to bottom of steamer rack when in pot. Bring water to a boil and cover. The clams are cooked when the shells open. Any shells which do not open should be discarded. Remove from heat. Too much cooking will toughen the clams. Serve with drawn or melted butter.

Steamed Blue Crabs, Shrimp, or Lobsters

Place 1/2 gallon each of water and vinegar into the pot. Add 2 1/2 tablespoons of King Kooker® Steamer Seasoning and 3 tablespoons salt to water/vinegar mixture. Place the steamer rack into the pot and layer the seafood on the steamer rack, sprinkling each layer generously with King Kooker® Steamer Seasoning. Salt to taste. Cover and steam until crabs or lobsters turn red (approximately 20-25 minutes). Steam shrimp (approximately 10-15 minutes), the meat will pull away from the shell when done. For extra flavor pour two ounces of King Kooker® Liquid Crab Boil into the water/vinegar mixture.



We recommend King Kooker® Steamer Seasonings to add flavor to all your steamed seafoods and vegetables.

SECTION V

READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING YOUR KING KOOKER® PRODUCT

TROUBLESHOOTING

1. **If burner does not light or stay lit:**
   a. Check connectors to ensure both pins are clean and free of erosion. Clean pins if any visible corrosion or contamination is seen. Check connectors to ensure pins are in proper placement.
   b. Check that thermocouple nut is screwed snugly into bottom of thermoelectric valve. CAUTION: Do not overtighten.
   c. Check that the thermocouple tip is not damaged. CAUTION: Do not overtighten.
   d. Check wires for damage.
   e. Check that wind is not blowing the flame out. If wind blows the flame out the gas shut-off system will stop gas flow.

2. **What is the problem if the cooker takes too long or will not heat oil or cooking ingredients to desired temperature? My cooker's flame appearance is very weak.**

   Answer: If the hose assembly has a Type 1 Connection (black/green knob), it is equipped with a flow limiting device. This device is intended to limit the flow of gas should there be a leak between the regulator and the appliance. To achieve a positive gas seal, which will allow for maximum gas flow, the regulator control must be set to a completely OFF position before the cylinder valve is opened. A good tip to remember is "TANK IS FIRST ON, LAST OFF."

   The Problem Can Be Remedied in Two Ways:

   A.
   1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
   2. Check that the Type 1 Connection (black/green knob) is completely tightened to the tank valve.
   3. Wait 5 seconds for the pressure to equalize and for the flow limiting device to reset.
   4. Turn tank valve ON (counterclockwise.)
   5. Turn the regulator control to an ON position.
   6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

   OR

   B.
   1. Turn the regulator control to the OFF position. Close the tank valve completely by turning it clockwise until it stops.
   2. Remove Type 1 Connection (black/green knob) from the tank valve. The flow limiting device will now reset.
   3. Re-attach Type 1 Connection (black/green knob) to the tank valve. Tighten completely.
   4. Turn tank valve ON (counterclockwise.)
   5. Turn the regulator control to an ON position.
   6. Relight cooker following all lighting instructions contained in this manual. Check for proper flame characteristics.

3. **How long will the propane in my tank last?**

   Answer: On average, a full tank will give you 4 to 5 hours of normal cooking.

4. **I have a new style tank and it won't connect to my regulator. What do I do?**

   Answer: Our regulators will connect to any propane tank that does not have a quick disconnect. The new tanks have two sets of connection threads. The first is an outside threading that is easily visible and connects to a BBQ pit. The second is an inside threading that is not so visible and connects to our cookers. Look for the threading on the inside to the left. If the tank has a quick disconnect our regulator will not work and you must use a different tank.

5. **I have a brand new cooker and I cannot get the burner to light. What's the problem?**

   Answer: Make sure the tank has the been filled with propane. Tanks purchased from the store shelf are most often sold empty. If this does not solve the problem refer to Maintenance Instruction items #3 and #4, pages 18-19. If you have questions please call Metal Fusion, Inc. at (800) 783-3885.

IF YOU HAVE A QUESTION WE HAVE NOT ADDRESSED IN THIS MANUAL
PLEASE SEND US AN E-MAIL AT info@kingkooker.com OR CALL 1-800-783-3885
BETWEEN 7:30 A.M. AND 3:30 P.M. CST MONDAY THROUGH FRIDAY.

Outdoor Cooker Safety Precautions

WARNING!

FAILURE TO COMPLY WITH THESE WARNINGS AND INSTRUCTIONS CAN RESULT IN FIRE OR EXPLOSION WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, AND DEATH.

Read and understand the entire Assembly Instructions and Use and Care Manual before using this product. If you lose your manual and need a replacement, or have questions, please contact us at 1-800-783-3885 between the hours of 7:30 A.M. and 3:30 P.M. CST Monday-Friday.

USE ONLY OUTDOORS!

DO NOT use under any overhang or roof. Keep a minimum clearance of 10 ft. on all sides of the cooker.

DO NOT use on combustible surfaces.

ALWAYS keep children and pets away from cooker.

ALWAYS use a deep fry thermometer to monitor the temperature of the grease while frying and preheating.

NEVER LEAVE COOKER UNATTENDED while in use or still hot.

ALWAYS wear shoes while cooking. Keep hair and clothing from coming into contact with the cooker while in use or still hot.

ALWAYS wear protective mitts and use extreme caution not to splash hot oil.

NEVER cover the pot while frying or preheating.

ALWAYS turn the burner OFF before lifting the turkey rack/basket out of the pot.

ALWAYS thaw and dry food completely before cooking with oil or grease.

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